

## P.7 - New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (66.7%) | 85 %  | 7   |
| Grain | Platki owsiane              | 1 kg (16.7%) | 85 %  | 3   |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (16.7%) | 85 %  | 5   |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 10 min   | 15.5 %     |
| Boil      | Centennial             | 30 g   | 10 min   | 10.5 %     |
| Boil      | Citra                  | 30 g   | 1 min    | 12 %       |
| Boil      | Mosaic                 | 30 g   | 1 min    | 10 %       |
| Whirlpool | Citra                  | 30 g   | 1 min    | 12 %       |
| Dry Hop   | Centennial             | 30 g   | 5 day(s) | 10.5 %     |
| Dry Hop   | Amarillo               | 30 g   | 5 day(s) | 9.5 %      |
| Dry Hop   | Mosaic                 | 30 g   | 5 day(s) | 10 %       |
| Dry Hop   | Citra                  | 30 g   | 5 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |